



COUNTERTOP GAS RADIANT or GLO STONES CHAR BROILER



Model XX-10
shown with optional condiment rail - pans not included

SPECIFICATIONS

Countertop gas radiant and Glo-Stones char broilers with exceptionally low profile design is only 13 1/4" (337mm) to broiling surface making the XX series broilers ideal for use on refrigerated cabinets while a 24" deep broiling surface provides the largest broiling area and production capacity in its class.

Exterior is all stainless steel with unique air blanket for ventilation and cooler outer temperatures. Front grease trough, slide out stainless steel water pan/grease drawer and 4" (102mm) chrome plated adjustable legs are standard. Interior combustion chamber is fabricated of 11 gauge and 16 gauge HRS and hand welded to form a single unitized body.

The XX models feature 24" long, 216,000 BTU/HR, independently controlled, clog-proof, high efficiency burners located every 4 7/8" (124mm) for maximum heat and feature flame guards attached to the underside of each burner to protect grease from direct contact with flames.

Radiant models feature 14 Gauge, 300-series stainless steel radiant heat deflectors placed directly above each burner for even heat transfer to the broiling surface, while cast iron radiants are optional.

Glo Stones models add flame flare for a richer flavor profile and are ideal for exhibition kitchens.

Standard top grates are cast iron with channels to direct grease to front trough. Grates are 24" (610mm) long with 3/4" (19mm) rib spacing, while several grate types are optional and may be mixed and matched at no additional charge.

Each grate may be manually adjusted in any of three separate tilting positions.

One year limited parts and labor warranty.

Job _____ Item # _____

GAS CHAR BROILERS



RADIANT MODELS

- ☐ Model XX-4
- ☐ Model XX-6
- ☐ Model XX-8
- ☐ Model XX-10
- ☐ Model XX-12

GLO STONES MODELS

- ☐ Model XX-4GS
- ☐ Model XX-6GS
- ☐ Model XX-8GS
- ☐ Model XX-10GS
- ☐ Model XX-12GS

STANDARD FEATURES

- ☐ Cast iron top grates for broiling — floating rods or meat grates available at no extra charge
- ☐ 18,000 BTU/HR per burner with individually operated controlled valves located every 4 7/8"
- ☐ Aluminized steel burners feature flame guards - cast iron burners optional
- ☐ Up to 216,000 BTU/HR per broiler in natural or propane gas
- ☐ All stainless exterior finish
- ☐ Heavy plate steel unitized body construction
- ☐ Low profile, countertop design — only 13 1/4" to broiling/grilling surface
- ☐ Stainless steel slide-out grease drawer/water pan and 4" legs
- ☐ Stainless steel radiant heat deflectors — cast iron radiants or Glo Stones optional
- ☐ 3/4" (19mm) NPT rear gas connection and pressure regulator
- ☐ Limited one year parts & labor warranty

OPTIONS & ACCESSORIES

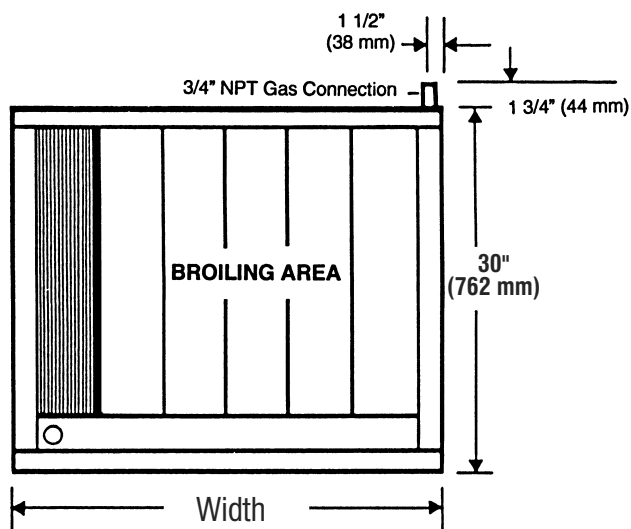
- ☐ Stainless steel front-mounted work deck with or without sauce pan cut-outs
- ☐ Richlite front mounted work deck with or without sauce pan cut-outs
- ☐ Condiment rail
- ☐ Flame failure safety pilots and CE approval (see XXE models)
- ☐ Cast iron radiants
- ☐ Cast iron burners
- ☐ Stainless steel equipment stand with or without casters
- ☐ Meat, fish grates, floating, square rod and/or Fajita grates
- ☐ Gas connector hoses
- ☐ Stainless steel splash guards
- ☐ Removable griddle plates
- ☐ Overhead back shelves
- ☐ Tilt back option
- ☐ Grate lifters

CERTIFICATIONS

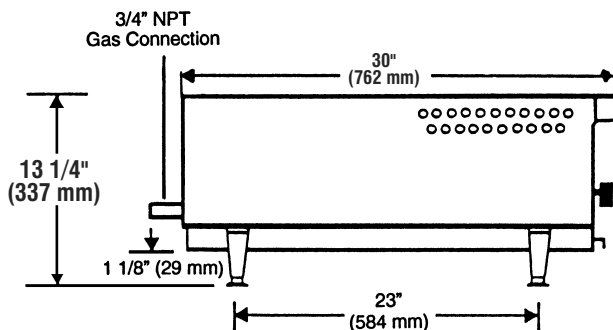


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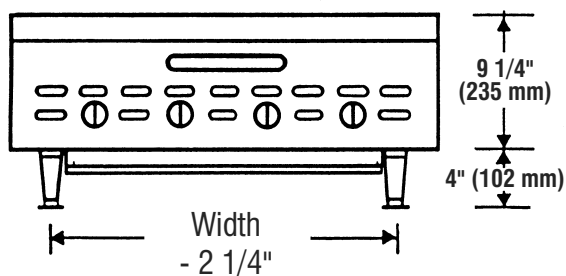
*Continuous product improvement is a policy of Bakers Pride Oven Company.
Therefore, specifications and design are subject to change without notification*



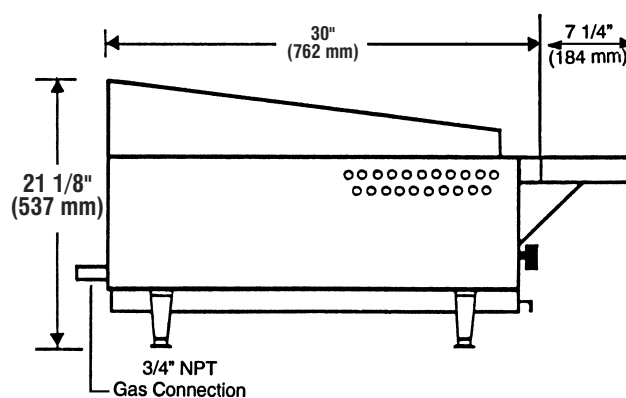
TOP VIEW



SIDE VIEW



FRONT VIEW



SIDE VIEW
with S/S SPLASH GUARD
and WORK DECK OPTIONS

ALL DIMENSIONS NOMINAL

SHIPPING INFORMATION

| Model | | Shipping Weight | | Carton Dimensions | | | | | |
|-------|---------|-----------------|-------|-------------------|-------|--------|------|--------|------|
| | | Radiants | | GloStones | | Width | | Depth | |
| | | Lbs. | Kilos | Lbs. | Kilos | Inches | mm | Inches | mm |
| XX-4 | XX-4GS | 250 | 114 | 270 | 123 | 33 | 838 | 33 1/2 | 851 |
| XX-6 | XX-6GS | 355 | 161 | 380 | 173 | 52 1/2 | 1335 | 39 1/2 | 1003 |
| XX-8 | XX-8GS | 435 | 198 | 465 | 211 | 52 1/2 | 1335 | 39 1/2 | 1003 |
| XX-10 | XX-10GS | 515 | 234 | 550 | 250 | 69 | 1753 | 28 | 711 |
| XX-12 | XX-12GS | 595 | 270 | 635 | 289 | 74 | 1863 | 36 | 914 |

*Under 500 lbs = Shipping class #70 • Over 500 lbs = Shipping class #85

GAS SUPPLY

| Model | | BTUH | KW | CONNECTION |
|-------|---------|---------|-------|------------|
| XX-4 | XX-4GS | 72,000 | 21.09 | 3/4" |
| XX-6 | XX-6GS | 108,000 | 31.64 | 3/4" |
| XX-8 | XX-8GS | 144,000 | 42.19 | 3/4" |
| XX-10 | XX-10GS | 180,000 | 52.74 | 3/4" |
| XX-12 | XX-12GS | 216,000 | 63.27 | 3/4" |

SPECIFICATIONS

| Model | | Broiling Area | | # Top Grates | # of Burners | Overall Dimensions* | | | | | |
|-------|---------|---------------|----------|--------------|--------------|---------------------|------|--------|-----|--------|-----|
| | | in. | mm | | | Width | | Depth | | Height | |
| | | | | | | Inches | mm | Inches | mm | Inches | mm |
| XX-4 | XX-4GS | 21x24 | 533x610 | 4 | 4 | 26 1/4 | 667 | 30 | 762 | 13 1/4 | 337 |
| XX-6 | XX-6GS | 31 1/2x24 | 800x610 | 6 | 6 | 36 3/4 | 933 | 30 | 762 | 13 1/4 | 337 |
| XX-8 | XX-8GS | 42x24 | 1067x610 | 8 | 8 | 47 3/4 | 1213 | 30 | 762 | 13 1/4 | 337 |
| XX-10 | XX-10GS | 52 1/2x24 | 1334x610 | 10 | 10 | 58 1/4 | 1480 | 30 | 762 | 13 1/4 | 337 |
| XX-12 | XX-12GS | 63x24 | 1500x610 | 12 | 12 | 68 | 1727 | 30 | 762 | 13 1/4 | 337 |

*Height includes 4" (102 mm) standard legs

MINIMUM CLEARANCES

| | Inches | mm |
|-------|--------|----|
| Right | 0 | 0 |
| Left | 0 | 0 |
| Rear | 0 | 0 |

• From non-combustible construction
• Install only with non-combustible material above grate level



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